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**USDA'S
ACCEPTANCE
SERVICE
for
POULTRY
and
EGGS**

U.S. DEPARTMENT OF AGRICULTURE,
Marketing Bulletin No. 46



INTRODUCTION

If you're a buyer for a volume feeding institution—whether private or government—do you have a problem getting the quality you want? Do you need help to make sure your suppliers meet your contract specifications?

Would you like some way of being certain that the poultry and eggs you buy for your firm or institution are exactly what you ordered?

An increasing number of large-quantity food buyers like yourself are finding the answer—they have U.S. Department of Agriculture specialists examine and certify that their purchases meet their requirements.

This service—available on payment of a nominal charge (paid either by the buyer or the seller, depending on the contract)—is called the official acceptance service for poultry and eggs.

Many types of private and government institutions now use this service—from airlines and steamships to vending companies and chainstores, from schools and hospitals to drive-ins and prestige restaurants.

To use this service, you decide what specifications you want to require in your contract. Then, before the food is delivered to you, an official grader in USDA's Consumer and Marketing Service or cooperating State agency, will examine the product to your specifications and certify that it is "accepted." Or, if the product does not meet your specifications, he will reject the product.

On the following pages, you will find specific guidelines for developing specifications for poultry, for shell eggs, and for egg products. But if you wish, a USDA grader will help draw up your specifications. See the list of grading offices on the last page of this booklet.

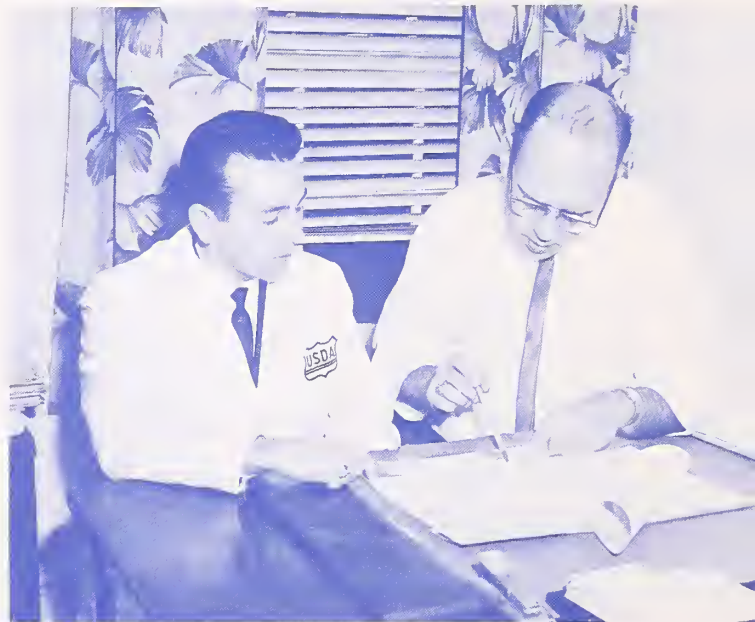
If you are interested in using the acceptance service for products other than poultry and eggs, contact the nearest grading office of USDA's Consumer and Marketing Service for meats, fruits and vegetables, and dairy products.

USDA's Acceptance Service for Poultry and Eggs

HOW TO USE THE ACCEPTANCE SERVICE

First you'll need a purchase order (or invitation to bid), which will include the specifications you want in the eggs and poultry products you buy. When you make up your purchase order, remember to include the kind, type, class, size, and quality of the product you need. You might also want to include test weighing, packaging, and transportation requirements in your specifications.

Be sure to specify that each delivery will be examined for contract specifications by a USDA grader before delivery.



On request, Government graders will assist in drawing up specifications. Clear-cut specifications enable the buyer to obtain competitive bids from several suppliers. (N-44935)

This is a sample of a simplified invitation to bid, which shows the type of information that the purchaser needs to include to

use the acceptance service for eggs and poultry most effectively and insure getting what he wants:

INVITATION, BID, AND AWARD					
Issued By: Manager			Address:		
Date issued _____ Date to be delivered _____					
Bids will be received at the office above until _____ for _____ delivery on the date indicated. (date)					
Increases in quantity up to 20 percent will be binding at the discretion of the buyer. All items to be officially certified by the U.S. Department of Agriculture for acceptance no earlier than 2 days before delivery. Costs of such service to be borne by the supplier.					
Items	Supplies	Quantity	Unit	Unit price	Amount
1	Fresh, chilled, ready-to-cook, cut-up chicken fryers, 2½ to 3 lbs., U.S. Grade A.....	500	lbs.		
2	Fresh, frozen, ready-to-cook whole fowl, 3½ to 4 lbs., U.S. Grade B.....	100	lbs.		
3	Frozen, ready-to-cook whole young turkeys, 20 to 22 lbs., U.S. Grade A.....	100	lbs.		
4	Frozen, ready-to-cook whole young ducklings, 4 to 4½ lbs., U.S. Grade A.....	50	lbs.		
5	Fresh shell eggs, natural or shell protected, U.S. Grade A Large. 30 dozen cases....	150	doz.		
6	Frozen whole eggs, 30-lb. cans, USDA inspection mark.....	60	lbs.		

Vendor _____

FOR POULTRY

Specifications should include the following:

Kind.—The species—such as chickens, turkeys, ducks, geese, and guineas.

Type.—Whether the poultry is fresh chilled or fresh frozen.

Class.—The age or class indicates how tender the poultry is.

Young tender-meated classes are most suitable for barbecuing, frying, broiling, or roasting. These include, for chickens, the designations young chicken, Rock Cornish game hen, broiler, fryer, roaster, or capon; for turkeys, young turkey, fryer-roaster, young hen, or young tom; for ducks, duckling, young duckling, broiler duckling, fryer duckling, or roaster duckling. Mature, less-tender meated classes may be preferred for stewing, baking, soups, or salads. Mature chickens are designated as mature chicken, old chicken, hen, stewing chicken, or fowl. Mature turkeys are designated as mature turkey, yearling turkey, or old turkey. Mature ducks, geese, and guineas are labeled as mature or old.

Size or weight.—Weight of the individual bird.

Grade.—The quality of the product based on such factors as fleshing, fat covering, and freedom from defects such as cuts, tears, and discolorations. U.S. Grade A ready-to-cook

poultry is usually used in quantity food service; Grade B and Procurement Grades I and II are occasionally used. There is little difference in the flavor and texture of the meat from poultry of any U.S. grades in the same class. U.S. Grade A poultry is suggested for items which are to be served whole, halved, or quartered. U.S. Grade B may provide a saving when appearance is not so important as, for example, in casserole dishes.

YOUNG TURKEYS

U.S. Grade A

(BN-16968-*x*)



U.S. Grade B

(BN-16968-*x*)



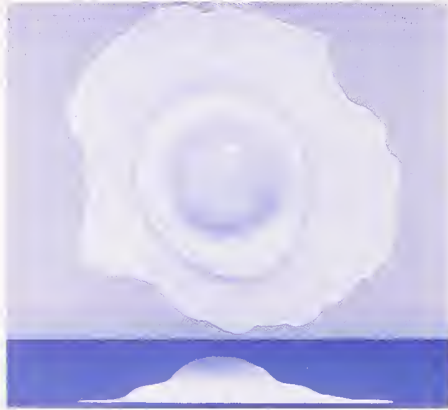
FOR SHELL EGGS

Specifications should include the following:

U.S. Grades.—Interior quality and condition and appearance of shell.

U.S. Weight Classes (size).—Minimum weight per dozen.

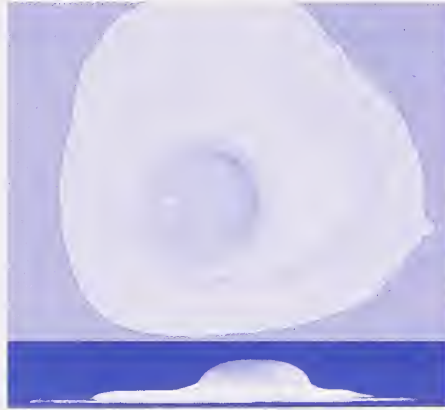
U.S. CONSUMER GRADES



Grade AA (or Fresh Fancy)

(BN-2914 and BN-2915)

Egg covers small area; white is thick, stands high; yolk is firm and high.



Grade A

(BN-2916 and BN-2917)

Egg covers moderate area; white is reasonably thick, stands fairly high; yolk is firm and high.



Grade B

(BN-2919 and BN-2920)

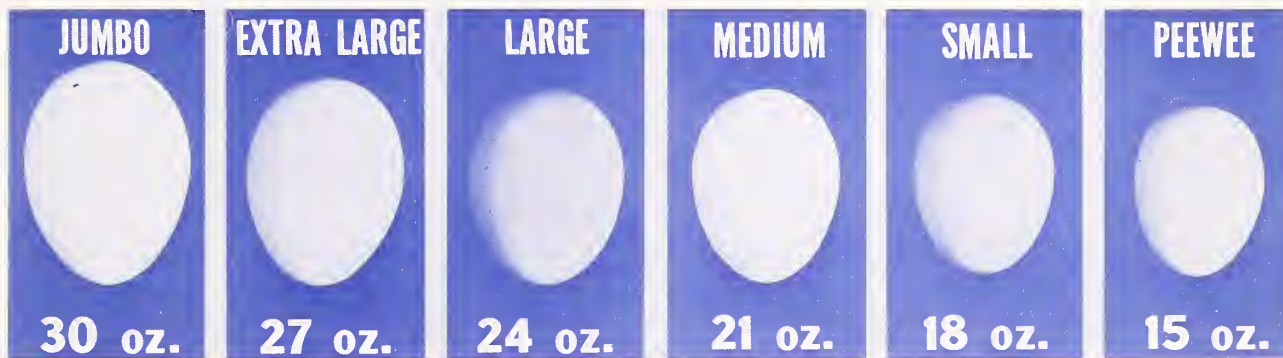
Egg covers wide area; has small amount of thick white; yolk is somewhat flattened and enlarged.

The higher quality eggs (AA or Fresh Fancy, and A) are ideal for ALL purposes, but are especially good for frying and poaching where appearance is important. For general cooking and baking where appearance is not as important,

a saving may be made by specifying Grade B eggs. Size and quality are not related—they are entirely different. For example, large eggs may be of *high* or *low* quality; high quality eggs may be any size—from Jumbo to Peewee.

U.S. WEIGHT CLASSES

Minimum Weight Per Dozen



Minimum Weight Per 30—Dozen Cases

JUMBO.....	56 lbs.	MEDIUM.....	39½ lbs.
EXTRA LARGE..	50½ lbs.	SMALL.....	34 lbs.
LARGE.....	45 lbs.	PEEWEE.....	28 lbs.

FOR EGG PRODUCTS

Specifications should include the following:

Type.—Whether liquid, frozen, or dried egg products.

Whole eggs, whites, yolks, and various blends may be obtained in liquid, frozen, and dried form. Added ingredients such as salt or sugar may be specified.

Packaging.—The size and type of container.

Use the following approximate equivalents as a guide for amounts to purchase:

PRODUCT	SHELL EGG (LARGE SIZE) EQUIVALENT
Frozen: Whole..... Yolks..... Whites..... Dried: Whole..... Yolks..... Whites.....	Number per pound 9 whole eggs. 26 yolks. 14 whites. 32 whole eggs. 54 yolks. 100 whites.

The USDA egg products inspection mark shown on page 10 assures you that:

- The products were processed under continuous supervision of a USDA-licensed inspector.
- The products were processed in a sanitary manner in an approved plant with proper facilities.

- The products were pasteurized in accordance with USDA's requirements.

After packaging, the product is given a final check to further assure the wholesomeness of USDA-inspected egg products.



LOOK FOR THESE MARKS

When poultry and eggs are bought on the basis of contract specifications, a USDA grader carefully examines each delivery to see that it meets the specifications of the buyer. An acceptance stamp is applied to each container found to meet contract requirements. The grader then seals the container to prevent tampering or opening prior to delivery.



ACCEPTANCE STAMP
(BN-34710)



**Official Poultry
Inspection Mark**
(BN-21409)



**Official Poultry
Grade Mark**
(BN-5512)



**Official USDA
Shell Egg Grade Mark**
(BN-30473)



**Official Egg Products
Inspection Mark**
(BN-27874)

Before poultry or eggs are delivered to the purchaser, the grader prepares a poultry products grading certificate, stating that all contract requirements of the purchaser have been met. This certificate is attached to the invoice accompanying the delivery to the institutional buyer.

Form PY-210 (at right) is the form generally used:

COMPLETED GRADING CERTIFICATE

Type, class and style

Quantity

Type of packaging

Purchase Order number

Statement referring to purchase specifications.

Date inspection made

This number appears on a contract compliance stamp

Your specific institution's name and address

Grade

Identification stamp on each container

FORM PY-210 U. S. DEPARTMENT OF AGRICULTURE CONSUMER AND MARKETING SERVICE POULTRY DIVISION		PLACE ISSUED <i>Des Moines, Iowa</i>		DATE <i>5-5-71</i>	
POULTRY PRODUCTS GRADING CERTIFICATE				000051	
TO: APPLICABLE TO THE GRADER: (Print ZIP Code)		NAME AND ADDRESS OF SENDER OR COLLECTOR		NAME AND ADDRESS OF RECEIVER OR BUYER	
<i>Chas. Wm. Toulley Co. 396 Oak Street Rock Island, Iowa 50446</i>		<i>John Whitehead Poultry Inc. 396 Oak Street Rock Island, Iowa 50446</i>		<i>Memorial Hospital 390 Elm St. Rock Island, Iowa 50446</i>	
PRODUCT GRADED (Check):		TOTAL NO. OF CONTAINERS		TOTAL MARKED WEIGHT	
<input checked="" type="checkbox"/> EGG PRODUCTS		400		12,000 lbs.	
LOT NO.	PACK PER LOT	AMOUNT	PRICE	PRODUCT TYPE AND CLASS	MARKED WEIGHT OF LOT
1	150	5		<i>Super B-grade Cook Chicken Breasts</i>	4,500
2	200	8		<i>Super B-grade Cook Chicken Legs</i>	6,000
3	50	8		<i>Super Whole Eggs</i>	1,500
LOT NO.	TYPE AND CONDITION OF CONTAINERS		WAREHOUSE NO. - CAN NO.	WHERE HELD AND TEMPERATURE	CONTAINERS HERE STAMPED WITH
1	<i>150 5 lb. rigid tops/compartments</i>			<i>Freezer - 10° F</i>	<input checked="" type="checkbox"/> SAMPLE <input checked="" type="checkbox"/> ALL USDA Compliance
3	<i>200 30 lb. bagged cans</i>			<i>Freezer - 10° F</i>	<input checked="" type="checkbox"/> SAMPLE <input checked="" type="checkbox"/> ALL Stamp with Lot No. 000051
REMARKS <i>Purchase Order Number 1656. Product Covered by this Certificate Meets Contract Requirements</i>					
SHELL EGGS					
LOT NO.	CASES PER CASE	NET WEIGHT	AA	A	B
1	100	5			
2	50	4			
OFFICIAL GRADE AND SIZE <i>U. S. Grade A Large</i> <i>U. S. Grade A Medium</i>					
LOT NO.	DESCRIPTION OF EGGS		PACKAGING	EGG QUALITY RANGES	EGG TEMP. RANGE
1	<i>Fresh, white, 30 day, 1st top, 1st bottom</i>		<i>New filler plate</i>		
2	<i>Fresh, mixed, 30 day, 1st top, 1st bottom</i>		<i>New filler plate</i>		
WHERE HELD AND TEMPERATURE			CASES HERE STAMPED WITH		
<i>Cooler 50° F</i>			<input checked="" type="checkbox"/> SAMPLE <input checked="" type="checkbox"/> ALL USDA Compliance Stamp with Lot No. 000051		
REMARKS <i>Purchase Order No. 1656 Product Covered by this Certificate Meets Contract Requirements</i>					
<p><small>1. Used by applicant in connection with the grading of poultry, eggs and/or egg products, issued pursuant to the Agricultural Marketing Act of 1946, as amended, I warrant the product(s) described above on the date shown, and the date, quality, size, and/or condition thereof at the time were so stated.</small></p> <p><small>2. Weights based on 50 dozen eggs unless otherwise specified.</small></p> <p><small>3. Eggs reported as undersized and small and up are also reported under "undersized and small" category.</small></p> <p><small>4. General reported as shortage was reported to determine grade.</small></p>					
<p>I CERTIFY THAT, in compliance with the regulations of the United States Department of Agriculture governing the grading and inspection of poultry, eggs and/or egg products, issued pursuant to the Agricultural Marketing Act of 1946, as amended, I warrant the product(s) described above on the date shown, and the date, quality, size, and/or condition thereof at the time were so stated.</p> <p><i>John Whitehead</i> OFFICIAL GRADER</p>				<p>FEE..... 27.60</p> <p>EXPENSE..... 3.00</p> <p>TOTAL..... 30.60</p>	
<p><small>This certificate is renewable only for a period of 30 days from the date of the last of the inspection thereon returned. This service is not an advance notice to comply with any of the regulations of the United States Department of Agriculture.</small></p>					

WHERE TO APPLY FOR SERVICE

Requests for service and additional information on poultry and egg standards and grades may be addressed to the Poultry Grading Regional Director in one of the regional offices listed below or to the Poultry Division, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.

PHILADELPHIA, PENNSYLVANIA 19106
1006 U.S. Custom House, Second and Chestnut Streets
Telephone—(215) 597-4554

Connecticut
Delaware
District of Columbia
Florida
Georgia
Maine
Maryland
Massachusetts
New Hampshire
New Jersey

New York
North Carolina
Pennsylvania
Puerto Rico
Rhode Island
South Carolina
Vermont
Virginia
West Virginia

CHICAGO, ILLINOIS 60607
803 U.S. Custom House, 610 South Canal Street
Telephone—(312) 353-6226

Alabama
Arkansas
Illinois
Indiana
Kentucky
Louisiana

Michigan
Mississippi
Ohio
Tennessee
Wisconsin

DES MOINES, IOWA 50309
210 Walnut Street, Room 777, Federal Building
Telephone—(515) 284-4581

Colorado
Iowa
Kansas
Minnesota
Missouri
Nebraska

New Mexico
North Dakota
Oklahoma
South Dakota
Texas

SAN FRANCISCO, CALIFORNIA 94111
U.S. Appraisers Building, Room 807, 630 Sansome Street
Telephone—(415) 556-6488

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